



FINCA
EL ORIGEN
MOUNTAIN CHARACTER

PAIRING GUIDE



INDEX



PHI



SINGLE LOT



SINGLE VINEYARD



RESERVA



VARIETAL



PAIRING

ÍCONO - PHI

CONFIT DUCK WITH APPLE PURÉE & CARMELIZED ONIONS



HIGH-ALTITUDE
VINEYARD
LOS CHACAYES.VALLE DE UCO
MENDOZA.ARGENTINA



INGREDIENTS (2 servings)

- * 2 duck legs
 - * 2 tbsp olive oil
 - * 1 red onion, thinly sliced
 - * 2 green apples
 - * 1 tbsp butter
 - * ¼ cup red wine
 - * 1 tbsp sugar
 - * Salt and pepper to taste
-

PREPARATION

1. Heat the olive oil in a large skillet over medium heat while seasoning the duck legs with salt and pepper.
2. Place the legs skin-side down and cook for 8–10 minutes, until the skin is golden and crisp. Flip and cook for another 5–6 minutes.
3. Remove the duck and set aside. Using the same skillet, reduce the heat to begin caramelizing the onions.
4. Add the sliced red onion and sugar, and cook over low heat for about 15 minutes, stirring occasionally, until soft and golden. Add a splash of red wine and let it reduce for 3–4 minutes to deepen the flavor.
5. Peel and cut the apples into pieces. Cook them in a small pan with the butter for 5–7 minutes, until softened.
6. Mash the apples into a smooth purée and season lightly with salt and pepper.
7. Plate the confit duck leg over a bed of apple purée and top with the caramelized onions.
8. Serve warm, paired with a glass of our Ícono PHI.

PAIRING

SINGLE LOT - MALBEC

GRILLED NEW YORK STRIP STEAK





INGREDIENTS (2 servings)

- * NY Strip steaks (about 250–300 g / 9–10 oz per person)
 - * Coarse salt, to taste
 - * Freshly ground black pepper, to taste
 - * Olive oil
 - * 2 garlic cloves, minced (or garlic powder)
-

PREPARATION

1. Remove the steaks from the refrigerator 15–20 minutes before cooking to bring them to room temperature.
2. Season the meat with coarse salt and black pepper. Add the minced garlic (or garlic powder) if you prefer an extra layer of flavor. Brush the steak with a little olive oil before seasoning.
3. Preheat the grill to high heat.
4. Place the steak on the grill and cook for about 4–5 minutes per side for medium doneness. Avoid moving the steak; flip only once to achieve a proper golden crust.
5. Once cooked, remove the steak from the grill and let it rest for about 5 minutes to retain its juices.
6. Serve with a glass of Finca El Origen Single Lot Malbec, an ideal pairing for grilled meats.

PAIRING

SINGLE VINEYARD - CABERNET SAUVIGNON

SKIRT STEAK WITH CHIMICHURRI





INGREDIENTES (4 porciones)

For the steak:

- * 1 kg skirt steak
- * Coarse salt, to taste
- * Freshly ground black pepper, to taste
- * Olive oil (optional, if cooking in a skillet)

For the chimichurri:

- * ½ cup fresh parsley, finely chopped
- * 3 garlic cloves, minced
- * 1 tsp dried oregano
- * ½ tsp smoked paprika (optional)
- * 3 tbsp red wine vinegar
- * 6 tbsp olive oil
- * Salt and pepper, to taste

PREPARATION

1. Prepare the chimichurri by mixing the parsley, garlic, oregano, smoked paprika, and vinegar.
2. Season with salt and pepper, add the olive oil, and stir until fully combined.
3. Let rest for at least 30 minutes so the flavors can develop.
4. Heat a skillet with a little olive oil over high heat.
5. Sear the skirt steak for 3–4 minutes per side, until a golden crust forms.
6. Lower the heat and cook 1–2 minutes more per side to keep it juicy.
7. Let the steak rest for about 5 minutes before slicing so the juices redistribute.
8. Slice thinly against the grain and serve with chimichurri on top, perfect alongside Finca El Origen Single Vineyard Cabernet Sauvignon.

PAIRING

SINGLE VINEYARD - MALBEC

BRAISED OSSOBUCCO IN RED WINE





INGREDIENTES (4 servings)

- * 4 pieces of beef ossobuco (3–4 cm thick)
 - * 1 large onion, diced
 - * 2 carrots, sliced
 - * 2 celery stalks, diced
 - * 3 garlic cloves, minced
 - * 1 bay leaf
 - * 1 sprig of rosemary (or thyme)
 - * 400 ml red wine
 - * 400 g diced tomatoes (canned or fresh)
 - * 2 tbsp tomato paste (optional, for extra depth)
 - * 500 ml beef broth
 - * Flour, salt, and pepper
 - * Olive oil
-

PREPARATION

1. Season the ossobuco with salt and pepper, lightly coat in flour, and brown in a large pot with hot olive oil. Remove and set aside.
2. In the same pot, sauté the onion, carrot, celery, and garlic for 5–7 minutes, until softened.
3. Pour in the red wine and let it boil for a few minutes to allow the alcohol to evaporate.
4. Add the diced tomatoes, tomato paste, bay leaf, rosemary, and broth. Stir to combine.
5. Return the ossobuco to the pot. Cover and cook over low heat (or in the oven at 160°C / 320°F) for 2 to 2.5 hours, until the meat is very tender and begins to fall off the bone.
6. Serve hot, paired with Single Vineyard Malbec, the vegetable and tomato base beautifully enhances the wine's fruity and spiced character.

PAIRING

SINGLE VINEYARD - BLEND

PROSCIUTTO & ARUGULA PIZZA





INGREDIENTS (2 to 4 servings)

For the dough:

- * 250 g all-purpose flour
- * 5 g salt
- * 5 g dry yeast
- * 150 ml warm water
- * 1 tbsp olive oil

For the topping:

- * 100 g tomato sauce (homemade or Neapolitan-style preferred)
- * 150 g mozzarella, shredded
- * 80–100 g prosciutto slices
- * 1 cup fresh arugula
- * Thin Parmesan shavings (optional)

PREPARATION

1. Dissolve the yeast in the warm water with a pinch of sugar and let rest for 5 minutes.
2. Combine the flour and salt, add the yeast mixture and olive oil, and knead until smooth and elastic.
3. Cover and let rise for 1 hour, or until doubled in size.
4. Preheat the oven to 220°C (430°F). Stretch the dough on a floured tray or on parchment paper.
5. Spread the tomato sauce evenly over the dough and sprinkle with mozzarella.
6. Bake for 10–12 minutes, until the cheese is melted and the edges are golden.
7. Remove from the oven and top with prosciutto, fresh arugula, and Parmesan shavings.
8. Serve with a glass of our Single Vineyard Blend, the perfect match to balance the saltiness of the prosciutto, the freshness of the arugula, and the creaminess of the cheese.

PAIRING

RESERVA - CABERNET SAUVIGNON

LAMB RAGÙ WITH CREAMY POLENTA





INGREDIENTS (2 to 3 servings)

For the lamb ragù

- * 500 g lamb (leg or shoulder), cut into chunks
- * 1 onion, finely chopped
- * 2 garlic cloves, minced
- * 1 carrot, finely chopped
- * 1 can (400 g) crushed tomatoes
- * ½ cup red wine (preferably Cabernet Sauvignon)
- * 1 cup beef broth
- * 1 tsp dried thyme
- * 1 tsp dried oregano
- * Salt and pepper to taste
- * 2 tbsp olive oil
- * Sal y pimienta al gusto
- * 2 cucharadas de aceite de oliva

For the polenta:

- 1 cup instant polenta
- 4 cups beef broth or water
- ½ cup grated Parmesan cheese
- 2 tbsp butter
- Salt and pepper to taste

PREPARATION

For the lamb ragù:

1. Heat the olive oil in a large pot over medium-high heat.
2. Brown the lamb pieces on all sides, then set aside.
3. In the same pot, sauté the onion, garlic, and carrot until softened.
4. Return the lamb to the pot and pour in the red wine. Cook for about 5 minutes to let the alcohol evaporate.
5. Add the crushed tomatoes, broth, thyme, oregano, salt, and pepper.
6. Reduce the heat and simmer gently for about 1 hour, stirring occasionally, until the meat is very tender.

For the polenta:

7. Bring the broth to a boil in a saucepan, then gradually sprinkle in the polenta while stirring continuously.
8. Cook over low heat for about 5 minutes, stirring until thickened. Add the butter and Parmesan, and adjust seasoning.
9. Serve the creamy polenta in a deep plate and spoon the lamb ragù over the top. Enjoy with a glass of Finca El Origen Reserva Cabernet Sauvignon.

PAIRING

RESERVA - MALBEC

GRILLED SWEETBREADS





INGREDIENTS (2 to 3 servings)

- * 500 g veal sweetbreads
(cleaned and trimmed of excess fat)
 - * 2 tbsp olive oil
 - * Salt and pepper to taste
 - * 1 tsp garlic powder
 - * 1 tsp sweet or smoked paprika
 - * Juice of 1 lemon
 - * Chopped parsley
-

PREPARATION

1. Clean the sweetbreads by removing any excess fat and membranes. Rinse and pat dry with paper towels. If they are large, cut into smaller pieces.
2. In a bowl, mix the olive oil, garlic powder, paprika, salt, pepper, and lemon juice. Add the sweetbreads and marinate for at least 30 minutes (longer if you prefer a deeper flavor).
3. Preheat the grill to medium-high heat. Place the sweetbreads on the grill and cook for 3–4 minutes per side.
4. As they cook, brush with some of the marinade to keep them juicy.
5. Once done, remove from the grill and sprinkle with chopped parsley. Serve while hot, paired with Finca El Origen Reserva Malbec.

PAIRING

RESERVA - TORRONTÉS

VEGETABLE & GOAT CHEESE TART





INGREDIENTES (4 porciones)

- * 1 tart crust (store-bought or homemade)
 - * 1 zucchini, thinly sliced
 - * 1 carrot, grated or thinly julienned
 - * ½ red bell pepper, thinly sliced
 - * 1 red onion, thinly sliced
 - * 150 g goat cheese, crumbled
 - * 2 eggs
 - * ½ cup cream or milk
 - * Salt, pepper, and oregano to taste
 - * Olive oil
-

PREPARATION

1. Preheat the oven to 180°C (350°F).
2. Sauté the onion, bell pepper, and carrot in a little olive oil until softened. Add the zucchini and cook for another 2–3 minutes. Season with salt and pepper.
3. In a separate bowl, whisk the eggs with the cream or milk, add oregano, and fold in the crumbled goat cheese.
4. Place the tart crust in a pie or tart dish, spread the sautéed vegetables over the base, and pour the egg mixture on top.
5. Bake for 30–35 minutes, or until golden and set.
6. Serve warm with a glass of Finca El Origen Reserva Torrontés.

PAIRING

RESERVA - UNOAKED CHARDONNAY
SALMON TIRADITO





INGREDIENTS (4 servings)

- * 200 g fresh salmon (ideally sashimi-grade)
- * Juice of 1 lemon
- * 2 tbsp extra virgin olive oil
- * 1 tsp freshly grated ginger
- * 1 tsp soy sauce (optional)
- * Salt and pepper to taste
- * Thin slices of yellow chili or jalapeño (optional)
- * Fresh cilantro, chopped
- * Thin slices of radish or red onion for crunch

PREPARATION

1. Using a very sharp knife, slice the salmon into thin, sashimi-style pieces and arrange them flat on a plate.
2. In a small bowl, whisk together the lemon juice, olive oil, grated ginger, soy sauce (if using), salt, and pepper.
3. Pour the dressing over the salmon just before serving so it marinates lightly.
4. Garnish with thin slices of chili, radish or red onion, and a few cilantro leaves for freshness and color.
5. Serve with a glass of Reserva Unoaked Chardonnay, a wine that enhances the citrus notes and freshness of the dish without overpowering the salmon's delicate texture.

PAIRING

RESERVA - ANDES SIGNATURE ROSÉ

MEDITERRANEAN SALAD





INGREDIENTS (4 servings)

- * 1 cucumber
- * 1 bell pepper
- * 1 cup cherry tomatoes
- * 100 g feta cheese (crumbled or cubed)
- * ¼ red onion
- * ½ cup pitted black olives
- * 1 tsp dried oregano
- * Fresh basil leaves (optional)
- * Extra virgin olive oil
- * Juice of 1 lemon
- * Salt and pepper to taste

PREPARATION

1. Wash and slice the cucumber, bell pepper, and cherry tomatoes.
2. Thinly slice the red onion and olives.
3. Combine all the ingredients in a bowl: cucumber, bell pepper, tomatoes, onion, olives, and feta cheese.
4. Add the oregano and a few fresh basil leaves if using, for a fresh herbal touch.
5. Add the lemon juice and a generous drizzle of olive oil.
6. Season with salt and pepper to taste, and mix well.
7. Serve fresh, ideally with warm pita bread and a glass of Finca El Origen Reserva Andes Signature Rosé.

PAIRING

VARIETAL - CABERNET SAUVIGNON

GNOCCHI WITH TOMATO & BASIL SAUCE





INGREDIENTS (2 to 3 servings)

For the gnocchi:

- * 500 g potatoes
- * 1 cup flour
- * 1 egg yolk
- * Salt to taste

For the tomato & basil sauce:

- * 1 can (400 g) crushed tomatoes
- * 2 garlic cloves, minced
- * 1 tbsp olive oil
- * ½ tsp sugar
- * Salt and pepper to taste
- * A handful of fresh basil leaves
- * Grated Parmesan cheese

PREPARATION

1. Cook the whole potatoes (with skin) in boiling water until tender (about 25–30 minutes).
2. Peel them while still warm and mash until smooth.
3. Let cool slightly, then add the egg yolk and salt, mixing gently.
4. Gradually add the flour until you obtain a soft but non-sticky dough.
5. Divide the dough and roll into logs about 1–2 cm thick. Cut into 2 cm pieces and press lightly with a fork to create the classic gnocchetti shape.
6. Cook the gnocchi in salted boiling water until they float (about 2 minutes). Drain and set aside.
7. In a skillet, heat the olive oil and sauté the garlic until lightly golden.
8. Add the crushed tomatoes, salt, pepper, and sugar. Cook over medium heat for 15–20 minutes, stirring occasionally.
9. Add the basil leaves and gently mix the sauce with the warm gnocchi.
10. Serve in deep plates, sprinkle with Parmesan cheese and enjoy alongside a glass of Varietal Cabernet Sauvignon.

PAIRING

VARIETAL - MALBEC

BEEF & MUSHROOM PIZZA





INGREDIENTS (2 servings)

- * 1 pizza base (store-bought or homemade)
 - * 200 g ground beef (or pork, or a mix)
 - * 100 g sliced mushrooms
 - * 1 small onion, finely chopped
 - * 1 garlic clove, minced
 - * 100 g shredded mozzarella cheese
 - * 2 tbsp tomato sauce
 - * Salt and pepper to taste
 - * Olive oil, for cooking
 - * Dried oregano (optional)
-

PREPARATION

1. Heat a little olive oil in a skillet over medium heat.
2. Add the chopped onion and garlic, and sauté until lightly golden.
3. Add the ground meat, season with salt and pepper, and cook until browned and fully cooked through.
4. Preheat the oven to 200°C (390°F).
5. Place the pizza base on a baking tray and spread the tomato sauce evenly on top.
6. Add the cooked meat mixture over the sauce.
7. Arrange the sliced mushrooms and sprinkle with mozzarella cheese.
8. Bake the pizza for 10–12 minutes, or until the crust is golden and the cheese is fully melted.
9. Serve hot, and finish with a sprinkle of fresh or dried oregano, paired with Finca El Origen Varietal Malbec.

PAIRING

VARIETALES - CHARDONNAY

GRILLED SALMON





INGREDIENTS (2 servings)

- * 2 salmon fillets
 - * 1 lemon (juice and zest)
 - * 2 tbsp olive oil
 - * 1 garlic clove, minced
 - * Fresh or dried rosemary
 - * Fresh or dried thyme
 - * Salt and pepper to taste
-

PREPARATION

1. In a small bowl, mix together the olive oil, lemon juice and zest, minced garlic, rosemary, thyme, salt, and pepper.
2. Place the salmon fillets in the marinade and refrigerate for 15–30 minutes.
3. Preheat the grill to medium-high heat.
4. Grill the salmon for about 4–5 minutes per side, depending on the thickness of the fillets. The salmon should be fully cooked but still juicy inside.
5. If desired, cover the grill while cooking to ensure even heat.
6. Remove the salmon from the grill and let it rest for a couple of minutes before serving.
7. Garnish with a few lemon slices and enjoy with a glass of Finca El Origen Varietal Chardonnay.